

Tree Restaurant

1st (Choice of one)

TREE CHICKEN BONE BROTH (gf) (df) (gel)

Housemade Free Range Chicken Broth / White Beans / Brussels Sprouts / Mirepoix / Fingerling Potato / Fine Herbs

SESAME ROASTED RADISH (v) (gf) (n)

Blackmore Breakfast Radish / Icicle Radish / Thumbelina Carrot / Maple Syrup / Salsify / Sesame Brittle / Pea Puree / Grilled Green Onions / Aleppo Chilies

TUNA TARTARE* (gf) (df) (soy)

#1 Ahi Tuna / Capers / Pickled Shallot / Roasted Garlic Aioli / Chervil / Shaved Spring Vegetables / Meyer Lemon Vinaigrette / Pickled Mustard Seeds / Finger Lime / Brunoise Cucumber / Pommes De Terre

ROASTED TOMATO CAPRESE SALAD (veg)

Fresh Mozzarella / Oven-Roasted Beef Steak Tomato / Saba / Basil / Roasted Garlic / Extra Virgin Olive Oil / Grilled Crostini

2nd

VEGAN CAESAR SALAD (v) (n) (soy)

Baby Gem Lettuce / Crouton / Tomatoes / Vegan Parmesan Cheese / Capers / Vegan Caesar Dressing

Main (Choice of one)

PAN ROASTED CHICKEN BREAST MARSALA (gf)

Quails R' Us Farm Chicken Breast / Confit French Baby Carrot / Haricot Vert / Potato Puree / Forest Mushroom Marsala Roasted Chicken Jus

WHITE MISO MARINATED CHILEAN SEA BASS (n) (gf) (df) (soy)

Carrot Puree / Sticky Rice / Cilantro Lemon Aleppo Gremolata / Sesame / Baby Bok Choy

MAINE LOBSTER PASTA

Broccolini / English Peas / Asparagus / Preserved Tomatoes / Roasted Fennel / Black Truffle / Tarragon Cream / Truffle Pecorino / Dry Sherry

SPRING VEGETABLE LASAGNA (veg) (n)

Zucchini & Fresh Pasta / Basil Pesto / Sugar Snap Peas / Grilled Asparagus / Oven-Roasted Tomato / House Ricotta / Fresh Mozzarella / Parmesan / Organic Extra Virgin Olive Oil

STEAK FRITES*

Petite Tender / House Cut Fries / White Truffle Salt / Parmesan Reggiano / Madeira Demi-Glace / Hickory Smoked Bacon Vinaigrette

ASPARAGUS BASIL & PARMESAN RISOTTO (veg) (gf) (vegan upon request)

Short Grain Brown Rice / Peas / Zucchini / Roasted Cauliflower / Brussels Sprouts / Baby Spinach / Parmesan Reggiano Cheese / Roasted Cipollini & Garlic Creamed Morel Mushrooms

Desserts (Choice of one)

OPERA TORTE

(gf) (n) (soy)
Coffee Soaked Gluten-Free Almond Sponge Cake / Dark Chocolate Ganache / Coffee Buttercream / Vanilla Gelato

VEGAN MANGO CHIA SEED PUDDING

(v) (n)
Vanilla Chia Seed Pudding / Mango Lime Compote / Vegan Shortbread Cookie / Toasted Coconut / Candied Pecans / Lime Mint Tequila Coulis / Mango Sorbet

LEMON OLIVE OIL NO BAKE CHEESECAKE

(n) (gel)
No Bake Cheesecake / Lemon Olive Oil Cake / Pomegranate / Kiwi Berries / Dragon Fruit / Rosemary Roasted Strawberries / Blackberries / Blueberries / Granola

CHOCOLATE RASPBERRY TART

(gf) (soy)
Gluten-Free Shortbread / Chocolate Lava Custard / Raspberry Jam / Raspberry Pate de Fruit / Raspberry Sorbet

v = Vegan veg = Vegetarian gf = Gluten Friendly n = Contains Nuts or Seeds df = Dairy Free gel = animal gelatin
Many items can be made gluten friendly or vegan upon request. Ask your server for more information.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Items cooked to your liking.

We are proud of sourcing only sustainable seafood, local produce and our own Blackmore Farm herbs and vegetables, hormone-free beef, and free-range poultry. Locally sourced farms include:
Anthill Farms / Calkin's Creamery / Freebird / Catskill Food Hub / Quails R' Us